

SPECIALTY HOUSE COCKTAILS

Berry Drop

A brighter twist on a sweet classic, made with fresh raspberries, lemon and Tito's vodka

15

Fruity Mule

A refreshing upgrade to the traditional Mule. Made with fresh blueberries, blackberries, strawberries, lime, vodka, and topped with ginger beer

14

B.B.C.

This herbal, colorful version of an Aviation is the perfect patio drink for gin lovers. Made with Crème de Violet, Maraschino, lemon, gin, and crisp basil

14

Gin N' Roses

A gin and tonic 2.0, made with freshly squeezed grapefruit juice, elderflower, gin, and topped with tonic water. Utilize the spiced rosemary stem for an earthy finish

14

The Green Goblin

This one's got a kick to it, just like the villain it's named after. Tequila, lime, cucumber, mint, jalapeno, topped with a splash of sugar for balance

14

The Little Devil

The name says it all. Smoky and red with a chili salt rim for some additional heat. Mezcal, lime, cherry herring, agave, and just a pinch of chili salt

15

Passion Fruit Mojito

The perfect compliment to a warm spring day. Rum, lime, mint, and passion fruit

14

La Strada

An elevated Italian classic. Wonderfully bright wit prosecco, Aperol, Cointeau, soda

13

Penicillin

No need for introduction. Blended Scotch, lemon, honey and ginger, topped with a splash of Islay scotch for a smoky finish

15

Espresso Martini

A coffee lovers delight. Vodka, Kahlua, sugar, and a double shot of LaMill espresso

13

Almond Joy

If you have a sweet tooth, this is your dessert cocktail. Barbados Rum, Disaronno, Crème de Cacao, coconut, and cream. Topped with a pinch of cinnamon because... why not?

13